



Mother's Day

LUNCH

Available on May 9-10 from 12noon until 3.00pm 適用於 2026 年 5 月 9-10 日, 下午 12:00 至下午 3:00

Glass of Chateau Berne Rosé as a Welcome Drink

迎賓飲品：法國粉紅葡萄酒一杯

APPETISER 頭盤

(Select One 選擇一項)

CRAB CAKE

green herb salad | mustard | tartar sauce

蟹餅 香草沙律, 芥末, 他他醬

CRISPY PARMA HAM MELON

rocket | aged balsamic sauce

脆脆巴馬火腿配蜜瓜 火箭菜, 黑醋汁

CREAM OF MUSHROOM (V)

parmesan cheese | croutons

意大利野菌濃湯 巴馬臣芝士, 香脆包粒

MAIN COURSE 主菜

(Select One 選擇一項)

KING SALMON EGG BENEDICT

poached egg | beet-cured king salmon | avocado | hollandaise sauce

野生三文魚班尼迪 水煮蛋, 紅菜頭醃三文魚, 牛油果, 荷蘭汁

HOKKAIDO SCALLOP PASTA

aglio olio pepperoncini | chili 北海道帶子 香辣大蒜橄欖油意粉

PAN SEARED HALIBUT FILLET

tomato lemon salsa | yellow capsicum purée 香煎比目魚扒 檸檬蕃茄沙沙, 黃波椒汁

ROASTED PORK LOIN

roasted potatoes | apple compote | mustard jus 香烤西班牙豬脊肉 香草燒薯, 蘋果茸, 芥末籽汁

GRILLED NEW ZEALAND BEEF TENDERLOIN (170g)

pan seared foie gras | potato purée | mushroom duxelles | red wine sauce

烤紐西蘭牛柳 鵝肝, 薯蓉, 野菌醬, 紅酒汁

DESSERT 甜品

STRAWBERRY CHOCOLATE MOUSSE CAKE

lychee jelly

士多啤梨, 朱古力慕絲, 荔枝啫喱

HK\$388 per person 每位

(V) Vegetarian Dish 素食菜式

Prices are in HK\$ and subject to 10% service charge. 所有價格均以港幣計算, 並需加收 10% 服務費



Mother's Day DINNER

母親節晚餐

Glass of Chateau Berne Rosé as a Welcome Drink 迎賓飲品：法國粉紅葡萄酒一杯

APPETISER 頭盤

Select One 選擇一項

Cajun Chicken Caesar Salad

*pickled quail egg, crispy pancetta, croutons,
wooloomooloo caesar dressing*
香辣雞肉凱撒沙律 醃鵪鶉蛋, 香脆意大利煙肉,
烤麵包粒, Wooloomooloo 凱撒沙律醬

Crab Cake

(Add supplement 另加港幣 +\$60)
green herbs salad, tartar sauce
蟹餅 香草沙律, 他他醬

Beef Carpaccio

pickled onion, fried capers, tonnato sauce
薄切生牛肉 醃洋蔥, 酸豆, 吞拿魚醬

Lobster Bisque

splash of cognac and lobster meat 龍蝦濃湯 白蘭地, 龍蝦肉

MAIN COURSE 主菜

Select One 選擇一項

Surt and Turf

Beef Tenderloin 180g, Hokkaido Scallop, Onion Ring and Bearnaise Sauce
海陸大餐 牛柳 (180 克) 配北海道帶子, 洋蔥圈, 法式蛋黃醬

Crispy Pressed Chicken

Duck Mousse, Red Chilli Flakes and Capers
酥脆香煎雞 鵝肝慕絲, 紅辣椒碎, 酸豆

Chilean Seabass

Watercress and Fennel Salad and Charred Leek Sauce
智利白鱈魚 西洋菜苗香沙律, 焦香大蔥汁

Australian 200days Grain Fed Rib Eye 340g

Creamy Mashed Potato, Root Vegetable and Beef Jus
澳洲 200 日穀飼肉眼扒 (340 克) 配香滑薯蓉, 根莖蔬菜, 牛肉汁
(Add supplement 另加港幣 +\$100)

DESSERT 甜品

Select One 選擇一項

Crèam Brûlée

coffee jelly and crunch candy
法式焦糖燉蛋 咖啡啫喱, 焦糖脆糖

Strawberry, Chocolate Mousse

lychee jelly
士多啤梨, 朱古力慕絲, 荔枝啫喱

HK\$698 per person 每位

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